

**Blini** – Hailing from Russia, blini (singular, blin) are small, yeast-raised pancakes that are classically made from buckwheat and served with sour cream and caviar or smoked salmon. The term has been popularized to connote a small pancake in general.

**Blue Afinee** – Here's a cheese that proves once and for all that not all great blue cheeses come from overseas. This award-winning, 100% cows' milk, creamy blue cheese is made in Wisconsin at Roth Kase Creamery from mostly Jersey cow milk. It's homogenized, inoculated with a secret blend of cultures, hooped by hand, pierced, salted, and cured for a minimum of six months. Its rich, buttermilk flavor makes this a regal cheese, resulting in pronounced blue veining and a decidedly piquant taste. . . the blue cheese enthusiast's choice for salads, snacks, or just great cheese by itself. A truly exceptional blue!

**Brittle** – A confection made from sugar and nuts, cooked to the golden 'hard-ball' stage, cooled and hardened to a crunchy candy. We have created a candy incorporating banana chips and cashews into our dessert.

**Carrot-Saffron Halvah** – The word halva, originally derived from the Arabic root hulw (sweet), is used to describe many distinct types of sweet confection. Commonly made from semolina and sesame paste across the Middle East, Central Asia, and India, halva may also be made from a variety of other ingredients, including various nuts, beans, lentils, and vegetables—such as carrots, pumpkins, and yams. In Spain and Italy, and in Latin American countries, they are called Turrón (or Turrone), and made mostly from nuts and eggs.

**Chèvre** – French for "goat," Chèvre is a pure white goat's-milk cheese with a delightfully tart flavor that easily distinguishes it from other cheeses, ranging in texture from moist and creamy, to dry and semi-firm. In our tartlets, chef pairs it with Merguez sausage, playing off its tartness as a foil for the spiciness of the sausage.

**Coulis** – A general term referring to a thick puree or sauce. Originally, the term coulis was used to describe the juices from cooked meat, but in today's application, it refers to a cream-based concentrated sauce made from sweet corn.

**Crème Fraîche** – This matured, thickened cream has a slightly tangy, nutty flavor and velvety rich texture. In France, where crème fraîche is a specialty, the cream is Unpasteurized, and therefore contains the bacteria necessary to thicken it naturally. In America, where all commercial cream is pasteurized, the fermenting agents necessary for crème fraîche can be obtained by adding buttermilk or sour cream. Crème fraîche is the ideal addition for sauces or soups because it can be boiled without curdling.

**Crêpe** – The French word for "pancake," which is exactly what these light, paper-thin creations are. They can be made from plain or sweetened batters with various flours, and used for savory or dessert dishes.

**Crispy Collards** – A term referring to Collard Greens that have been thinly sliced and fried to a crunchy consistency.

**Croque Monsieur** – A French-style grilled ham and cheese sandwich that is dipped into beaten egg before being sautéed in butter. Of course, chef has elevated this traditional treat by using our local Virginia ham and fresh eggs from chickens raised here on Locksley Estate, our farm.

**English Pea** – This is the common green pea, but there's nothing common about its flavor, particularly during the peak months of March, April, and May. Choose fresh peas that have plump, unblemished, bright green pods. The peas should be glossy, crunchy, and sweet. Because peas begin the sugar-to-starch conversion process the moment they're picked, it's important to buy them as fresh as possible.

**French Radishes** – This variety is also called French Breakfast Radish. It is fast-growing, taking only 23 days to harvest. Oblong roots (the part you eat) grow 1-3/4" long and 3/4" wide. They have scarlet skin, with shades to white at the base. The white flesh is crisp and mildly pungent when young, with a delicate flavor. The radishes grow best in cool weather and planted in a sunny location. We have carefully incorporated these young radishes into our menu, taking care to barely warm them in order to preserve their fresh young taste.

**Gastrique** – A thick sauce produced by a reduction of vinegar or wine, sugar, and usually, fruit. It is often served over meat or seafood to add a fruit flavor to the dish. Made in its simplest form by caramelizing sugar and then adding vinegar.

**Gelée** – French for jelly, is a soft, somewhat elastic food product made usually with gelatin or pectin. Our gelée is made from the concentrated flavor of pistachio and the creamy tartness of yogurt.

**Gratin** – A type of casserole from French cuisine that is usually covered with cheese or buttered breadcrumbs, and baked or broiled. Often gratins use potatoes, but it's not a requirement. It is a common misconception that a gratin must be redolent with cheese, but a traditional French gratin is more often made with cream and very little cheese.

**Gruyère** – Named for the Swiss valley of Gruyère in the canton of Fribourg, this moderate-fat, cow's milk cheese has a rich, sweet, nutty flavor. It's usually aged for 10 to 12 months and has a golden brown rind and a firm, pale yellow interior with well-spaced, medium-size holes. It's made in 100-pound wheels that are cut into wedges for the market. Gruyère is also produced in France and several other countries.

**Lentils (Beluga and Red)** – Popular in most parts of Europe and a staple throughout much of the Middle East and India, this tiny, lens-shaped seed of the legume has long been used as a meat substitute. There are three main varieties of lentils. The French is sold with the seed coat on and has a grayish-brown exterior and a creamy yellow interior. The reddish orange or red lentil is smaller, rounder and without seed coat, hailing from Egypt. There is also a yellow lentil, less common than red or brown lentils. Beluga Lentils are brown and named as such due to the resemblance in color and size to Beluga Caviar.

**Locksley Estate** – The name of the farm on which Chrysalis Vineyards is situated.

**MacFarlane Farms** – MacFarlane Pheasants, Inc. from Janesville, Wisconsin, has been in the gamebird business since 1929. Being family-owned for 74 years has given them their experience to produce and raise the best birds on the market. Known to chef Astorga as one of the premier producers, they have always provided a superior quality service and products.

**Marmalade** – A fruit preserve containing pieces of fruit rind, especially citrus fruit. The original marmalades were made from quince, stemming from the Portuguese word “*marmelada*”, which means "quince jam." We have used it to describe a jam-like mixture of onions and raspberries.

**Merguez** – A spicy sausage from North Africa, also popular in France, made with lamb and flavored with a hot chili paste, which gives it a red color. It is traditionally sun-dried and eaten grilled. The name comes from the Arabic mirqaz (مراقز). The Merguez Sausage used by our chef is of the highest quality, balanced with just the right amount of “heat”.

**Napoleon** – Usually refers to a dessert made with crispy layers of pastry, spread with a sweet crème and stacked. Napoleons are usually made in small rectangular shapes just large enough for an individual serving. In our case, we use the term to describe the layering of a savory crème filling between two thin, crispy-fried thin pancakes (crepes).

**Norton** – Discovered around 1820 by Dr. Daniel Norton of Richmond, Virginia, it is known as “Norton, The Real American Grape®”. Once garnering awards such as the “best red of all nations” at the Vienna Worlds Fair in 1873, the Norton vines were all but lost during the American Civil War and Prohibition. It is the only varietal indigenous to Virginia, *vitis aestivalis*, and is a strong, versatile grape; a survivor that can grow and succeed in treacherous conditions. It is our goal to return Norton to its place of prominence of the 1800s and celebrate the homecoming of this great American heirloom gem. Chrysalis Vineyards now has the largest planting of Norton in the world.

**Pâté** – French for "pie," this word — with accent over the "e" — is generally used to refer to various elegant, well-seasoned, ground-meat preparations. Traditional parlance says that when such a mixture is cooked and served in a mold (a terrine), the dish is also called a terrine, and when unmolded it becomes a pâté. Today, however, the two terms are often used interchangeably. Pâtés may be hot or cold - meat, fish, or vegetable, and are usually served as a first course or appetizer. We have taken the Blue Afinee in our cheese course, set it in a mold, and presented it as a slice of pâté with complimenting garnishes.

**Périgourdine** – French for a rich brown sauce prepared in the style of France’s region of Périgord, referring to dishes garnished or flavored with sherry and black truffles.

**Pheasant** – A medium-sized game bird, originally from Asia but now found in Europe and North America. As with many birds, the male has a more brilliant plumage than the female and is larger, weighing 2-1/2 to 5 pounds compared to the female's 3-pound average. The female's flesh is plumper, juicier and more tender.

**“Pieds de Cochon”** – French for “Foot of the Pig”. This is a rich sausage/terrine made from the highly flavorful meat from pork hocks, slowly braised until it falls apart, cleaned of all grizzle and excess fat, then compressed and reformed with shallots and thyme.

**Piperade** – A combination roasted sweet peppers, tomatoes, caramelized onions, and garlic which is a versatile garnish in France, commonly used with eggs, sausages, seafood, or simply spread on a baguette.

**Pistachio** – A nut cultivated in California, Italy, Turkey, and Iran, the pistachio has a hard, tan shell that encloses a pale green nut. Pistachios have a delicate, subtle flavor that is wonderful either for eating out of hand or for flavoring both sweet and savory dishes.

**Potage** – The French have three separate words for soup: Consommé is a clear, thin broth; Soupe refers to a thick, hearty mélange with chunks of food; Potage falls somewhere between the first two in texture and thickness. A potage is usually pureed and is often thickened slightly with cream or egg yolks.

**Preserved Lemon** – Preserved lemons make a wonderful condiment that adds a uniquely Moroccan flavor wherever lemon is called for. Used in many situations, some more traditional than others, they are more flexible than you might think - all highly recommended. Used on thin-crust wood fire oven pizzas (as a garnish/topping); in various slow-cooked tagines; in couscous; and other whole grain salads, as an accent in a tomato based salad. They are also the ideal marriage with seafood dishes, which require the perfume of lemon with out the acidity. Preserving lemons is a lengthy, 6-week curing process, using salt, aromatic spices, and lemon juice, after which you are left with an edible peel, infused with flavor, and concentrated with intense lemon essence...a little goes a long way.

**Ravigote** – The dominant flavor of this cold sauce is onion with a hint of tartness, (vinegar, capers, Cornichons, and mustard just behind the onion.) Finally, the tarragon and chives give these two dominant notes some depth of flavor and the hard-boiled egg yolks fill out the richness. Usually serve with mild flavored proteins such as fish or fowl.

**Roasted Garlic** – Garlic, when roasted slowly, whole in its own skin, transposes from its strong and pungent character into a sweet and mellow paste, still with the fragrance and flavor of garlic, without the sharp bitterness from its raw state.

**Rock Fish** – The rockfish was named the official fish of the State of Maryland in 1965. Known for its size and fighting ability, the rockfish also is called striped bass. It has an olive green back, fading to light silver on its sides, with a white underside. Seven or eight dark, continuous stripes run from head to tail. They are considered by many to be the premier sport and commercial species on the Chesapeake Bay. The silver-flanked, iridescent-striped rockfish is a challenge to catch and a delight to eat. It has a moderately fat, firm-textured flesh with a mild, sweet flavor.

**Root Vegetable Gratin** – We have taken thin slices of root vegetables, such as rutabagas, turnips, sweet potatoes, and gold potatoes, layered them with shallots, thyme, Parmesan, and cream, then slowly baked them until rich and tender. A great accompanying starch for both of our entrees.

**Ruby Beet Chips** – Red beets that have been blanched and slowly dried in an oven to a “potato chip” consistency. Chef uses it as an accompanying crispy garnish to play off the soft texture of the gelée.

**“Salade Tiède”** – Meaning “Lukewarm” - French term for the concept of serving a salad, not hot, not cold, rather lukewarm. No elegant English descriptive adjective exists for this term.

**Stone Fruits** – Also known as a drupe, which is a type of fruit in which an outer fleshy part surrounds a shell (the pit or stone) with a seed inside. Some examples are almond, apricots, nectarines, peaches, plums, cherries, olives, and more.

**Timbale** – A delicate dish, usually based on custard, combined with meat, fish, vegetables, or cheese, baked in a high-sided mold until it is set, then unmolded for presentation.

**Truffle** – One of the rarest and most expensive foods in the world, this is an exceptional fungus, which grows 3 to 12 inches underground near the roots of trees. The difficult-to-find truffle is routed out by dogs and pigs that have been especially trained for several years. Once the truffle is found, the farmer (trufficulteur) scrapes back the earth, being careful not to touch the truffle with his hands (which will cause the fungus to rot). If the truffle isn't ripe, it's carefully reburied for future harvesting. This very slow and labor-intensive harvesting method is what makes truffles so extremely expensive. Truffles have been prized by gourmets for centuries, have a rather unappealing appearance — round and irregularly shaped with a thick, rough, wrinkled skin that varies in color from almost black to off-white. Of the almost 70 known varieties, the most common is the black truffle, also known as black diamond, of France's Périgord and Quercy regions and the Umbria region of Italy. Its extremely pungent flesh is black with white striations. The next most popular is the white truffle (actually off-white or beige) of Italy's Piedmont region, with its earthy, garlicky aroma and flavor.

**Virginia Ham** – Originally produced from hogs raised on a privileged diet of acorns, hickory nuts, and peanuts, today's Virginia hams come from grain-fed hogs. The elaborate processing includes dry-curing, seasoning, lengthy hickory smoking, and aging for 6 to 12 months (sometimes up to 2 years). The result is a lean, dark-colored ham with a flavor that's rich, salty and dry and considered by many to be the best.